

FOOD SAFETY & SANITATION INSPECTION REPORT

PC # 334380

ADDRESS: 1773 Lexington Ave New York, N.Y. 10029

*Test strips
Sanitizer too strong*

No evidence

Dead Bacteria

*No Placard
Manager didn't know*

*Evidence
of mice*

*Condensation
& freezer
leaks on
food*

*Containers
are not
marked
No proper
labeling
of food*

		RFSS Manual Reference	Photo ID Key	Inspection Date: <u>3/26/07</u>	Re-inspection Date: <u>4/2/07</u>
				No = Deficiency	Yes = Cured No = Deficiency ✓ = New Deficiency
FS 1	Are sanitizer solutions clean and of adequate concentration, and test strips used?	RFSS 2-31 & 35	FS 1	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 2	Are two or three-compartment sinks set up properly (Wash, Rinse, Sanitize, Air-dry)?	RFSS 2-33 & 34	FS 2	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 3	Are necessary brushes and cleaning utensils available and in-use?	RFSS 2-32	FS 3	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 4	Are equipment & utensils washed, rinsed & sanitized properly and at proper frequency?	RFSS 2-20, 31 to 42	FS 4	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 5	Is hot and cold running water available at all sinks?	RFSS 2-8, 2-46	FS 5	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 6	Are food probe thermometers in use, accurate & sanitized properly?	RFSS 2-11 & 12	FS 6	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 7	Are refrigerated items in storage units stored at 41°F maximum?	RFSS 2-16	FS 7	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 8	Are refrigerated items in cold holding units stored at 41°F maximum?	RFSS 2-22 & 23	FS 8	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 9	Are Employees free of illness symptoms?	RFSS 2-4 & 5, Emp. Health Placard	FS 9	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 10	Do the Employees and Restaurant Manager understand the Dunkin' Brands Inc. standard for Employee Health and is placard posted?	RFSS 2-4 & 5	FS 10	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 11	Are handwash sinks provided, shielded, accessible, working properly, dedicated for hand washing only and supplied with approved hand soap and single use paper towels or heated hand dryer?	RFSS 2-8, 2-32, 2-46	FS 11	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 12	Are all Crewmembers demonstrating proper hygiene (e.g. properly washing hands, properly using gloves, bandaging & covering cuts, burns, & scratches)?	RFSS 2-7 to 10	FS 12	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 13	Is restaurant free of pests? (e.g. no evidence of rodents, bugs, or birds)	RFSS 2-49 to 52	FS 13	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 14	Is the restaurant free of imminent health hazards (e.g. sewer backup, alleged illness outbreak, adulterated product, power outage, no running water)?	RFSS 4-2 to 10	FS 14	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 15	Are foods protected from contamination (e.g. off floor, covered, not under leaking pipes or condensation, shielded from sink, leftovers used only once, approved storage containers, unprocessed produce washed in cooler)?	RFSS 2-15 to 20 & 24 to 30	FS 15	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 16	Are food allergen risks addressed (e.g. food properly labeled, current flavor strips, a allergen decal posted, nut products stored below non-nut products, nut products made after non-nut products, food contact surfaces cleaned after preparation of products containing allergens)?	RFSS 2-16, 19, 24, 27, 41	FS 16	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 17	Are all foods dated, rotated FIFO and within code date?	RFSS 2-16, 17, 23, 24	FS 17	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 18	Are Dunkin' Donuts pre-portioned breakfast items cooked in an approved microwave to 140°F (or per recipe depending on product) for 15 seconds minimum?	RFSS 2-22	FS 18	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 19	Are hot potentially hazardous foods held at 140°F minimum?	RFSS 2-22 & 23	FS 19	Yes <u>No</u> N/A	Cured* Yes <u>No</u>
FS 20	Are Bulk Food items (soup, meat, chili) cooked or leftovers reheated in approved equipment to 165°F (or 140°F depending on product) for 15 seconds minimum?	RFSS 2-21 & 22	FS 20	Yes <u>No</u> N/A	Cured* Yes <u>No</u>

*Not Being
Correct
of
Placard*

*No one is
washing hands
Evidence
of mice*

*N/A
N/A*

Cured* = The deficiency was "resolved in the moment". A Notice To Cure has not been issued for this item.